



Thanksgiving Dinner

Thursday, November Twenty-sixth



VEGETABLE BROTH

2 stalks celery, 5 carrots, $\frac{1}{2}$ can tomatoes, 3 small onions. Place vegetables in stock pot, cover with cold water. When water is at boiling point, set on back of stove and simmer 3 hours, strain, add one tablespoon savita.

PIMENTO DRESSING

Yolks of 3 eggs, 1 pint of vegetable oil, juice of $1\frac{1}{2}$ lemons. Beat egg yolks until light with a dover beater. Add very slowly the vegetable oil and add lemon juice last, to which has been added finely chopped pimento.

TURKEY DRESSING

1 pint ground onions, 1 pint ground celery, 1 pint chopped carrots. Mix with $\frac{1}{4}$ cup water, $\frac{1}{4}$ cup butter and yolks of 3 eggs. Either stuff turkey or place in pan and bake with turkey.

ORANGE CREAM SHERBET

2 tablespoons gelatine, $\frac{1}{2}$ cup cold water, $1\frac{1}{2}$ cups boiling water, grated rinds of 2 oranges, $1\frac{1}{2}$ cups orange juice, 1 cup lemon juice, 1 pint of cream, yolks of 6 eggs. Soak gelatine in cold water five minutes. Dissolve in boiling water, add orange rinds and orange and lemon juice. Cool and freeze to a mush. Whip cream and yolks of eggs whipped. Turn cream and eggs into mush and continue freezing.

- MENU -

Pineapple and Grapefruit Cocktail

Vegetable Broth

Ripe Olives

Celery Hearts

Roast Turkey, Dressing
Head Lettuce with Pimento Dressing

Steamed Green Peas

Steamed Parsnips

Orange Cream Sherbet

Coffee Demitasse